


Preparing smoke-impregnated tubular casings useful particularly for sausages to impart smoky flavor, by filling with mixture of liquid smoke and browning agent

Patent number: DE10124581
Publication date: 2002-11-28
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Classification:
- international: **A22C13/00; B32B1/08; B32B27/08; B32B27/32; B32B27/34; A22C13/00; B32B1/00; B32B27/08; B32B27/32; B32B27/34; (IPC1-7): A22C13/00; A22C13/02; B32B27/32; B32B27/34**
- european: **A22C13/00D; B32B1/08; B32B27/08; B32B27/32; B32B27/34**
Application number: DE20011024581 20010521
Priority number(s): DE20011024581 20010521

Also published as:

 US 2003059502 (A1)

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Abstract of DE10124581

Method for producing smoke-impregnated tubular casings (A), from cellulose fiber or synthetic gut, for packaging liquid or pastey foods. The inside of the casing is contacted for at least 5 days with a mixture of liquid smoke containing browning agent and optionally water, then optionally it is gathered up and, before filling, washed with water. Independent claims are also included for the following: (1) smoke-impregnated synthetic gut with inner and outer layers of polyamide and an intermediate layer, serving as barrier against water and optionally also oxygen, of ethylene-vinyl alcohol or propylene-based copolymer, prepared by the new method; and (2) use of a mixture of, by weight, 10-50% liquid smoke, 20-60% browning agent and 0-70% water for impregnating (A).

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